

Hassie Ernser

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SKILLS

Cuisine Styles

Italian • Mediterranean

Kitchen Skills

Baking • Menu Design • Plating • Sauce-making • Butchery • Cost Control

Operations

Inventory Management

Soft Skills

Team Leadership • Quality Control

PROFILE

Experienced Chef with 15+ years focusing on Fine Dining. Known for quality engineering.

EMPLOYMENT HISTORY

Pastry Chef — Brekke - Cruickshank (2018-12-11 - 2021-10-15)

- Designed seasonal menu increasing revenue by 31% through optimized dish pricing.
- Maintained food cost under 20% with vendor negotiations and waste controls.
- Managed kitchen of 10 staff, implementing cross-training and reducing labor overtime.

Private Chef — Breitenberg, Macejkovic and Fisher (2014-09-21 - 2018-04-12)

- Managed kitchen of 21 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 28% through optimized dish pricing.
- Maintained food cost under 32% with vendor negotiations and waste controls.

Pastry Chef — Pollich, Olson and Kozey (2022-12-04 - 2023-10-31)

- Maintained food cost under 29% with vendor negotiations and waste controls.
- Catered private events for up to 115 guests with 95%+ client satisfaction.
- Managed kitchen of 21 staff, implementing cross-training and reducing labor overtime.

Executive Chef — Watsica - Abbott (2019-01-20 - Present)

- Maintained food cost under 35% with vendor negotiations and waste controls.
- Managed kitchen of 22 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 140 guests with 95%+ client satisfaction.

PROJECTS

succurro sortitus - Advanced zero trust frame <https://devoted-patroller.info/>

ACADEMIC BACKGROUND

B.A. Hospitality Management, Hartmann - Fahey University (2013)

CERTIFICATIONS

- Food Safety Manager
- HACCP Level 3